

**AMENDMENTS TO THE CLAIMS**

**This listing of claims will replace all prior versions and listings of claims in the application:**

**LISTING OF CLAIMS:**

**1-9. (canceled).**

**10. (currently amended):** A method for increasing plasma volume, plasma total protein content and plasma albumin content, comprising administering to a subject in need thereof, a gel composition comprising the following components and having a pH in the range of 3 to 4:

Protein that does not

coagulate at pH 3 to pH 4 3 - 8 wt.%

Calcium in a natural calcium material 0.1 - 0.5 wt.%

Acids 0.5 - 3 wt.%

Carbohydrate 4 - 20 wt.%

Fat 0 - 0.3 wt.%

Emulsifying agent 0 - 0.02 wt.%

Agar 0.1 - 1 wt.%

Water 65 - 90 wt.%,

wherein said protein that does not coagulate at pH 3 to pH 4 is ~~at least one member selected from the group consisting of a~~ consists of: (1) whey protein concentrate, a whey protein isolate, or desalted whey; and a (2) protein hydrolysate hydrolysates having a number average molecular weight of 500-10,000.

**11. (withdrawn):** A method for increasing plasma volume, comprising administering to a subject in need thereof, a food containing a gel composition comprising the following components and having a pH in the range of 3 to 4:

Protein that does not

coagulate at pH 3 to pH 4	3 - 8 wt.%
Calcium in a natural calcium material	0.1 - 0.5 wt.%
Acids	0.5 - 3 wt.%
Carbohydrate	4 - 20 wt.%
Fat	0 - 0.3 wt.%
Emulsifying agent	0 - 0.02 wt.%
Agar	0.1 - 1 wt.%
Water	65 - 90 wt.%,

wherein said protein that does not coagulate at pH 3 to pH 4 is at least one member selected from the group consisting of a whey protein concentrate, a whey protein isolate, desalted whey, and a protein hydrolysate having a number average molecular weight of 500-10,000.

**12. (canceled).**

**13. (withdrawn):** The method according to claim 11, wherein the method further increases plasma total protein content and plasma albumin content.

**14. (previously presented):** A method according to claim 10, wherein the natural calcium material is milk calcium.

**15. (withdrawn):** A method according to claim 11, wherein the natural calcium material is milk calcium.

**16. (canceled).**

**17. (currently amended):** A method according to claim 1610, wherein the protein hydrolysates are hydrolysates of gelatin.

**18. (withdrawn):** A method according to claim 11, wherein said protein that does not coagulate at pH 3 to pH 4 consists of (1) whey protein concentrate, whey protein isolate or desalted whey and (2) protein hydrolysates having a number average molecular weight of 500-10,000.

**19. (withdrawn):** A method according to claim 18, wherein the protein hydrolysates are hydrolysates of gelatin.

**20. (previously presented):** The method according to claim 10, wherein the gel composition is contained in a food.